ZANUSSI

Instructions for the use and care of FBI 624 Cuisinair built-in cooker

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Important: The installation of the oven and connecting it to electricity must always be done by competent installers and to standards and regulations currently in force.

To the installer

The following instructions are to be followed by a competent installer, to ensure that all the installation, adjustments and maintenance operations are in accordance with existing rules and regulations.
These instructions only cover the electric oven.
Separate instructions for the gas hob are to be found in the relevant handbook.

Important

Before servicing the appliance or undertaking any maintenance work be sure to disconnect the oven from the electric supply. Should it be absolutely necessary to keep the appliance «live», take all possible precautions to prevent accidents.

Oven dimensions - Fig. 1.

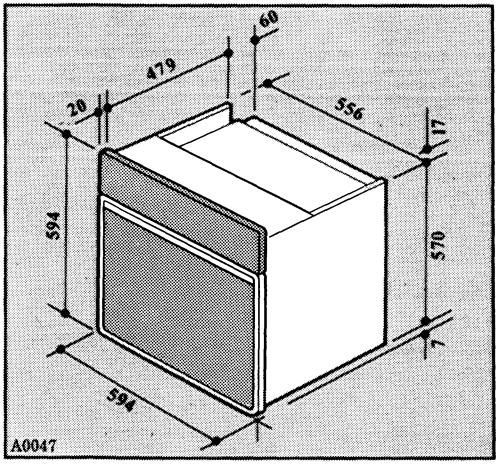


Fig. 1

Fitting-in directions

The appliance consists of an electric oven with the controls for a gas hob.
To ensure satisfactory performance of the appliance, the dimensions in millimetres of the housing should be adhered too (see Fig. 2).
Attention should be made to the fact that the oven housing must be glued with heat resisting glue (120°C).
Plastics and glues not heat-resisting can result in deformations and unglueing.

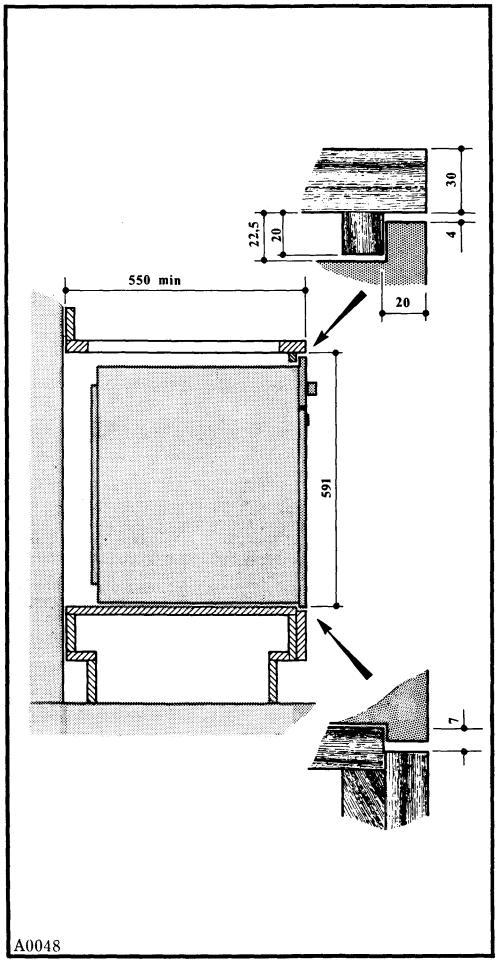


Fig. 2

Fitting under the work-top

To fit under a work-top, it is essential that the recess dimensions indicated in Fig. 2 are followed. Figs. 3 and 4 show two suggested methods for fitting under. In Fig. 3 the oven is suspended on two crosspieces fixed to the sides of the adjoining furniture.
In Fig. 4 the oven is floor mounted with two metal channels or angle irons supported on suitable feet.

Assembly of the cooker

Fit the appliance into the recess

Open the oven door and secure the cooker to the kitchen cabinet by four wood screws, through the perimeter frame holes as shown in Fig. 5 and 6.

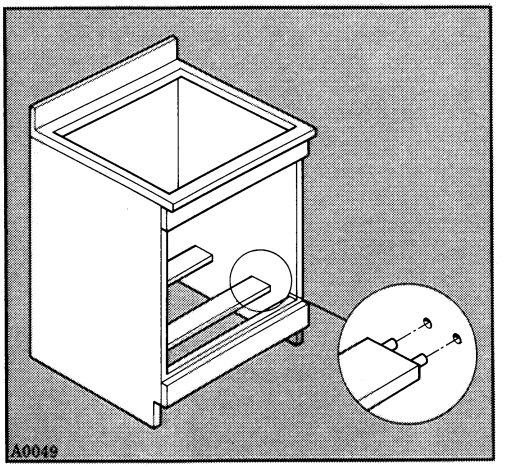


Fig. 3

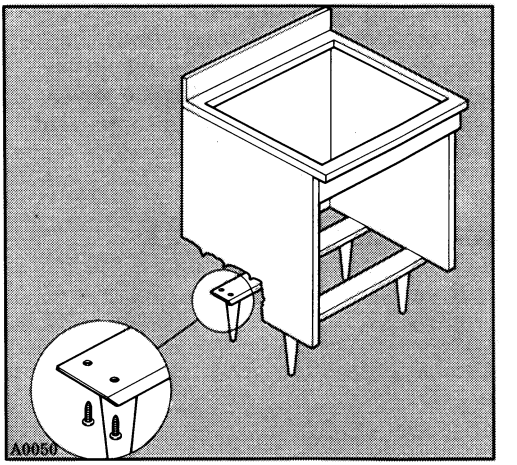


Fig. 4

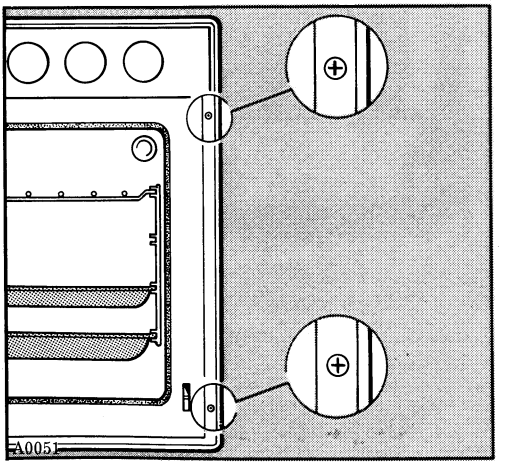


Fig. 5

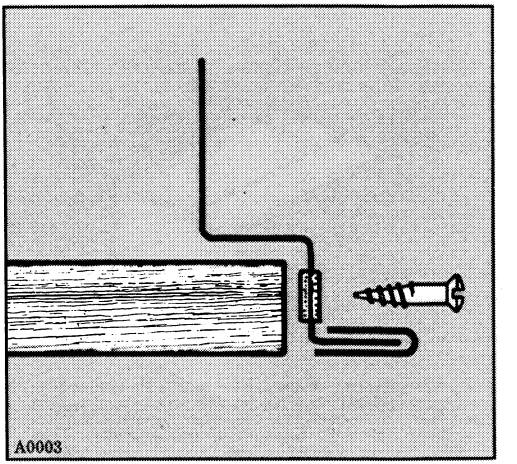


Fig. 6

Cooling fan

The cooling fan is designed to cool the walls and the components of the oven itself.
The fan switches on automatically when the oven control knob is turned on.
Warm air is blown out through the aperture above the oven door handle.
When the oven is switched off, the fan may remain on for several more minutes in order to cool the oven and kitchen cabinets properly, after which it switches off automatically.

Connecting to electricity

The oven is designed to be connected to 240V - 50Hz electricity supply.

Maximum power rating	2600 W
Oven element rating	2500 W
Grill element rating	2000 W

The oven has an easily accessible terminal block which is marked as follows:

Letter L	Live terminal
Letter N	Neutral terminal
⏚	Earth

The cable used must have a cross section of at least 2.5 mm^2.
For direct connection to the mains supply a double pole switch with a minimum rating of 11 A must be fitted between the supply and the appliance.
This switch must not break the yellow/green earth cable at any point.
For plug and socket connection the plug must have a minimum rating of 11 A.

The appliance must be earthed

Important: after installation and connecting, the cable must be placed so that it cannot at any point reach a temperature more than 50°C above the ambient temperature.
Before the appliance is connected check that:

the main fuse and the domestic installation can support the load;

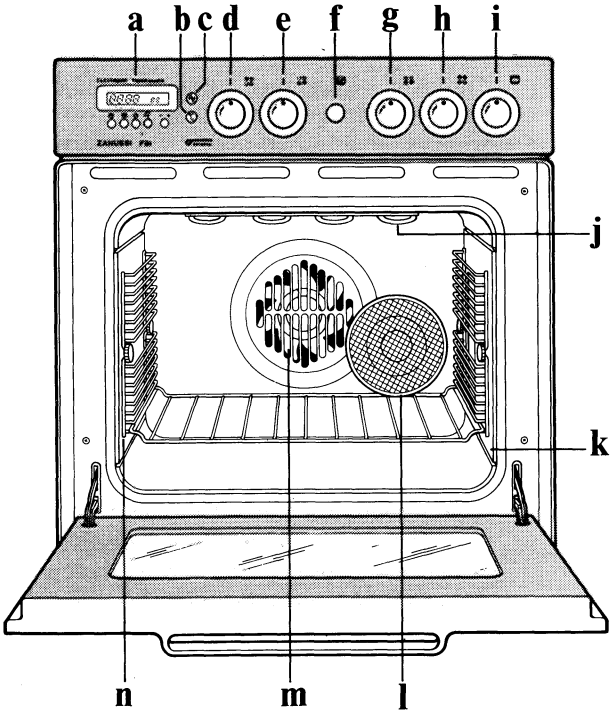
the power supply is properly earthed;

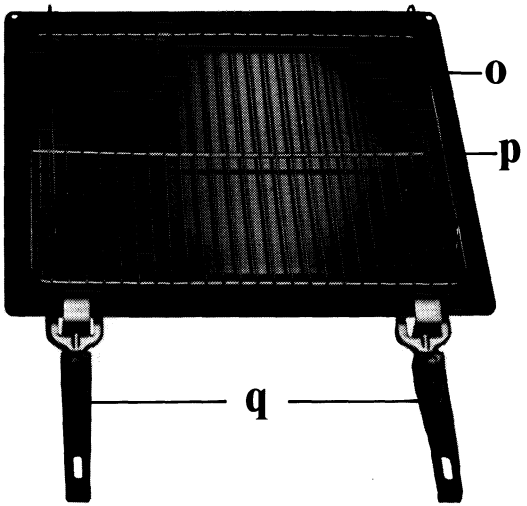
the double pole switch used to connect the appliance to the supply is easily accessible after installation.

The manufacturer disclaims any responsibility should these safety instructions not be carried out.

This appliance meets the requirements laid down in EEC Directive No 82/499 dated 7-6-82 relating to the suppression of radio and TV interference.

Use and care





a Electronic programmer
b Oven temperature light
c Oven general control light
d Rear left cooking plate control knob
e Front left cooking plate control knob
f Gas burners electronic lighting button
g Front right cooking plate control knob
h Rear right cooking plate control knob
i Oven and grill control knob
j Removable grill element
k Removable oven liner panels
l Removable grease filter
m Fan
n Removable shelf runners
o Dripping pan, large
p Reversible grill pan insert
q Removable handles (2 off)

When the oven is first installed

Once the oven is installed it is important to remove the protective materials which were put on in the factory.
Remove from these parts the plastic film, then wipe with a cloth dipped in methylated spirit.
Then switch the oven control to MAX and leave it to run empty for 30 minutes to burn off any other protective materials. This will also remove any unpleasant new smells.

The oven is evenly heated throughout.
A fan in the back wall distributes heated air round the food during cooking so that everything cooks in approximately the same time regardless of where it is placed in the oven or how much is being cooked.
Foods of different types, provided they require the same cooking temperature, can be cooked together and there is no possibility of any flavours or smells being transmitted from one food to another.

The oven has a removable grill.
Cooking by either oven or grill can be manual or automatic (without or with the programmer). This includes a digital clock, a minute minder and controls by which the oven can be set to come on and go off unattended.
Indicator lights on the control panel show when the oven is switched on and the behaviour of the thermostat during cooking.
A light will come on inside the oven when it is switched on and remain on until the oven goes off.
The grill cannot be used at the same time as the oven.

The internal dimensions of the oven are:

height	320 mm
width	420 mm
depth	390 mm
volume	53,0 lt

Assembly of front parts

To assemble the front parts which come in different colour versions, follow instructions provided in the kit.

Using the oven

As soon as the oven is switched on the fan starts and runs until the oven control is switched off again (Fig. 7).
The food can be put into the oven before switching on, even when cooking manually - the speed of heating up is so fast that there is no need to preheat.
The oven shelves can be fully filled.
Most normal types and materials of cooking utensils can be used.
During cooking the door should be opened as little as possible to avoid heat loss and so excessive electricity consumption.

Gas hob control knobs

The front panel also includes the control knobs for operation & adjustment of the hob's four gas burners (Fig. 8).
To automatically light the hob burners, after turning the relevant control knob to max., simply depress the special lighting button marked by a small spark symbol.

Cooking manually

When cooking manually ensure that the programmer is not in operation accidentally.
Check that the pilot light 3 (Fig. 9) is off. If not so, and you do not want to use the automatic programmer, depress the button C - Fig. 9.
Arrange the food in the oven, shut the door and turn the oven control to the required temperature setting.
When the control reaches ☼ ⊠ the oven temperature light will come on, also an internal oven light.
This setting is NOT a cooking position but is intended for rapid thawing of frozen food.
Positions from 50°C to MAX are cooking positions and give a full range of temperatures.
The oven temperature light will come on and will remain on until the oven has reached the correct temperature; after that it will switch on and off showing how the temperature is being maintained.

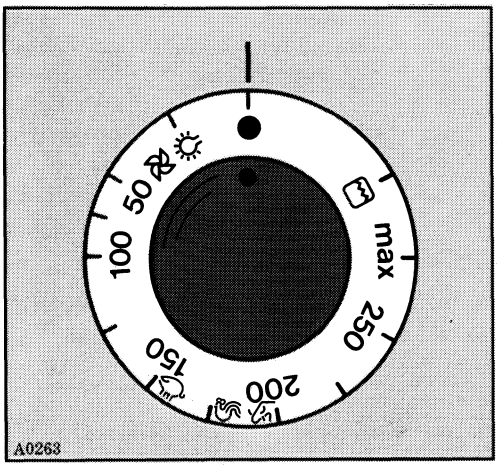


Fig. 7

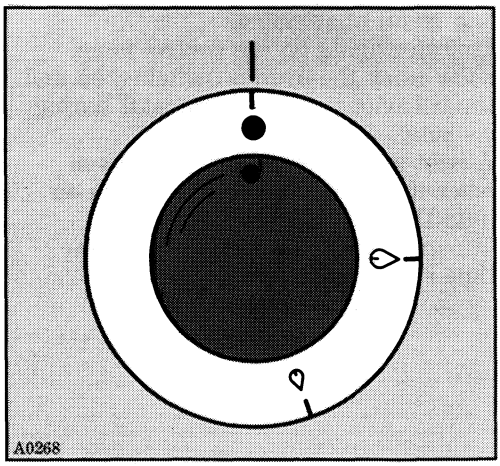


Fig. 8

Cooking automatically

The oven or grill can cook automatically when the programmer is set to switch it on and off.
Most foods cook well automatically but preference should be given to those which will not be affected by the waiting period before the oven comes on.

Using the grill

At ⊡ the thermostat controlling the heat does not operate and the element stays on continuously to give the highest heat possible.
The grill can be operated by the electronic programmer.
Foods to be grilled are placed on the wire grid in the grill pan, which can be curved either upwards or downwards to give the required distance from the element.

Important

To spare energy, the oven door must be closed during grilling.

Safety thermostat

Should the main oven thermostat fail the oven is protected by a safety thermostat which will operate if the temperature within the oven reaches too high a level. Once the temperature has returned to a safe level the main oven thermostat will function.
In cases where there is a permanent failure it is necessary to contact the Zanussi Network Service Engineer.

Electronic programmer

The programmer performs the following functions:
presetting of cooking time when using the oven;
it shows the correct time of the day;
it shows the temperature measured by the food probe when «auto-cooking».
Fig. 9 shows the programmer controls.

Controls

Pushbuttons

	A	To enter and display the cooking duration
	B	To enter and display the end of cooking time
	C	Manual (non-automatic) operation
	D	To enter the temperature for cooking with the food probe

Knob

	E	To enter the various cooking times & temperatures (turn either clockwise or counterclockwise)

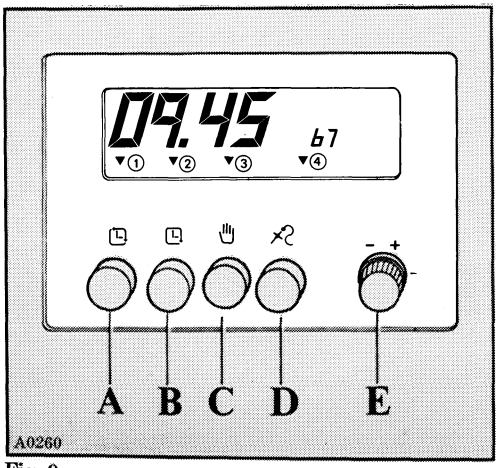


Fig. 9

Pilot lights

The triangular pilot lights, located above the control pushbuttons & knob, light up to indicate that the selected function is being performed.

Operating the electronic programmer

This is a 24-hour clock showing the hours from 1 through 24 and the minutes from 0 through 60. When the appliance is connected to the electric supply for the first time, or after a power failure, the digits and pilot lights (triangles 1 & 2) of the display will blink to indicate that the clock needs to be set. Proceed as follows to enter the correct time of the day:

depress simultaneously pushbuttons (A) & (B) and turn knob − + (E) as required until the correct hour & minutes are entered.
The electronic clock starts running when you release pushbuttons (A) & (B) (pilot lights 1 & 2 go out and pilot light 3 will start blinking).
To put the pilot light 3 out, depress pushbutton (C).

Setting the minute minder with sound signal (buzzer)

The minute minder can be used only with the programmer set on manual operation (pushbutton C depressed).

The maximum programmable time for the buzzer to sound is 23 hours and 59 minutes.
Proceed as follows to set the minute minder:

depress pushbutton (C) (pilot light 3 goes out);

depress pushbutton ⏲ (A) and at the same time turn knob − + (E) to enter the required time (pilot lights 1 and 3 turn on). Release pushbutton (A).
When the programmed time is up, the buzzer will sound for 2 minutes unless it is interrupted by depressing pushbutton ⏲ (A) (pilot light 1 goes out and pilot light 3 will start blinking).

To put the pilot light 3 out, depress pushbutton (C).

Semi-automatic operation of the oven

It is possible to start cooking immediately and to program the duration of the cooking process.
The maximum programmable cooking duration is 23 hours and 59 minutes.

Place the food to be cooked into the oven, then turn the relevant knob (Fig. 7) to the desired setting.
Now, proceed as follows:

depress pushbutton ⏲ (A) and, keeping it depressed, enter the required cooking duration with knob − + (E); when you release pushbutton ⏲ (A), pilot lights 1 & 3 will remain alight to show that the cooking programme is being carried out.
At the end of the cooking process the buzzer will sound. At the same time pilot light 1 goes out and pilot light 3 will start blinking; to put it out, depress pushbutton (C).

Automatic operation of the oven

Cooking can be started and finished automatically. The maximum programmable cooking duration is 23 hours and 59 minutes.
After preparing the food, turn the oven control knob (Fig. 7) to the required setting and then proceed as follows:

depress pushbutton (A) and, keeping it depressed, enter the required cooking duration with knob − + (E); when you release pushbutton (A), pilot lights 1 & 3 will remain alight to show that the cooking programme has been accepted;

depress pushbutton (B) and, keeping it depressed, enter the required end of cooking time with knob − + (E); when you release pushbutton (B), pilot lights 1, 2 & 3 will remain alight to show that the cooking programme is being carried out.

When cooking starts, pilot light 2 goes out and at the end of the cooking programme the buzzer will sound. When the buzzer stops, pilot light 1 goes out; at the same time, pilot light 3 will start blinking: to turn it off, depress pushbutton (C).

Manual (non-automatic) operation of the oven

To operate manually the oven, depress pushbutton (C) (pilot light 3 goes out).

Automatic cooking in the oven with temperature probe

Follow the chart below for best roasting results.

The probe consists of a skewer like sensor probe at one end of a heat resistant cable, and a plug at the other. (This device should not be submerged in water, just wiped clean with a damp cloth). Its method of operation is as follows:

1. Remove the existing plug (A - Fig. 10) from the probe socket which is located in the top of the left hand side of the oven.

2. Insert the probe sensor probe into the centre of the joint, taking care to avoid touching bone as this will give a false temperature reading.

3. Place the joint, in a suitable tin, into the oven cavity, and locate the probe connecting pin (B - Fig. 10) into its socket (C - Fig. 10).

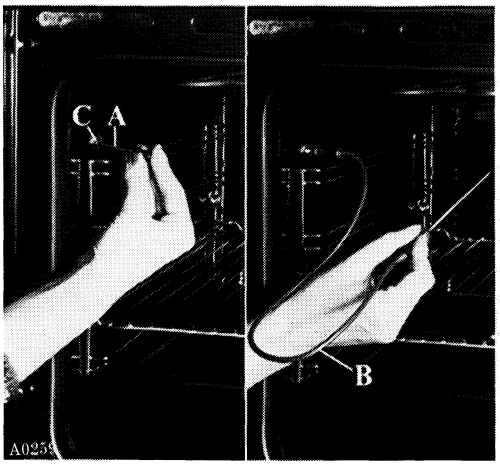


Fig. 10

4. Select the finished internal meat temperature by means of the electronic programmer. To do this, depress pushbutton ⚲ (D - Fig. 10) and, keeping it depressed, select the cooking temperature corresponding to the required degree of doneness (see roasting chart) by means of knob − + (E); when you release pushbutton ⚲, pilot light 4 comes on to indicate that the programme has been accepted.

Roasting Chart - Internal Temperatures

Pork		Well Done	85°C
Beef		Rare	60°C
		Medium	70°C
		Well Done	80°C
Chicken		Well Done	82°C

(as poultry is a difficult shape with a great deal of bone it is difficult to register a correct finish temperature)

5. Select the cooking temperature by means of the control knob. The oven comes on.

6. The probe temperature registered before the commencement of cooking will be 30°C.

The probe will register the internal meat temperature throughout the cooking period and convey the information to the programmer. This will give a visual read-out as cooking continues, and switch off the supply when the selected temperature has been reached. The digits in the display start blinking and the buzzer sounds for about two minutes. Turn the oven control knob (Fig. 7) to «0». Open the oven door, remove the probe from the meat, extract the probe pin from the socket and replace with the plug. Use a kitchen glove to prevent skin burns. When the temperature probe is disconnected, the display digits and pilot light 4 go out.
At no time it is necessary to weigh the meat, the sensor determines the cooking time. However, the cooking time is obviously influenced by the cooking temperature.

Power cuts

In case of a power cut lasting more than 1,6 seconds, all data stored in the programmer are cancelled. When the power returns, the digits in the display start blinking to remind you that it needs to be set.

Cleaning

After every meat roasting clean the oven panels as soon as they have cooled so that any fat splashes are removed.
After use wipe over the rest of the oven with a cloth wrung out in liquid detergent.
Do not use abrasive scourers or steel wool.
Always wait until the oven is cool before cleaning - this is particularly important where the glass oven door is concerned.
From time to time it will be necessary to do a more thorough cleaning.
When the operations described below are carried out the oven should first be unplugged or switched off from the electricity supply.

Important

In order to keep the shining and luxurious appearance on the control panel of your appliance we recommend that it is cleaned with a soft cloth soaked in warm soapy water.
Should you accidentally spray an oven cleaner on the control panel, this should be wiped away using a soft cloth soaked in warm water.
It is also important that a soft cloth only is used for cleaning.

Grease filter

When roasting meat, be sure to install the special grease filter (Fig. 11) to protect the fan in the rear wall of the oven from fat splashes. After roasting is completed, remove the grease filter and clean it thoroughly. As it is stainless steel you can safely wash it in a dishwasher.

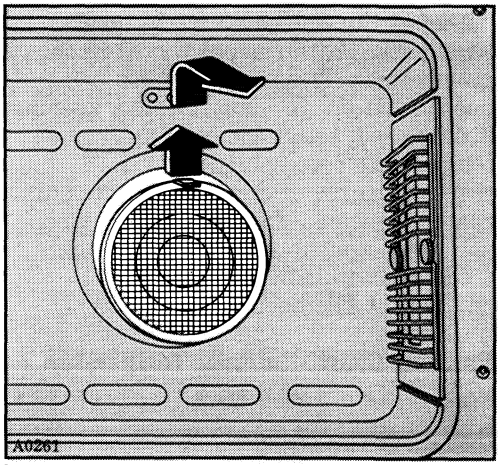


Fig. 11

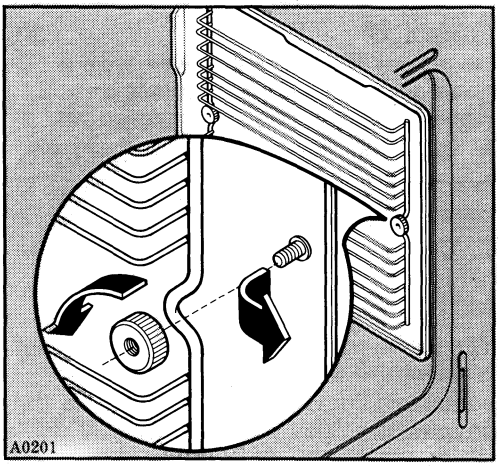


Fig. 12

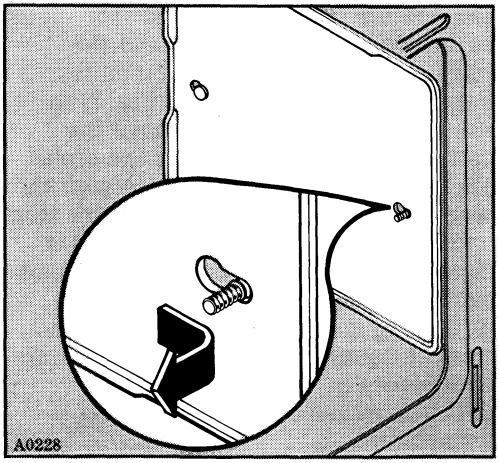


Fig. 13

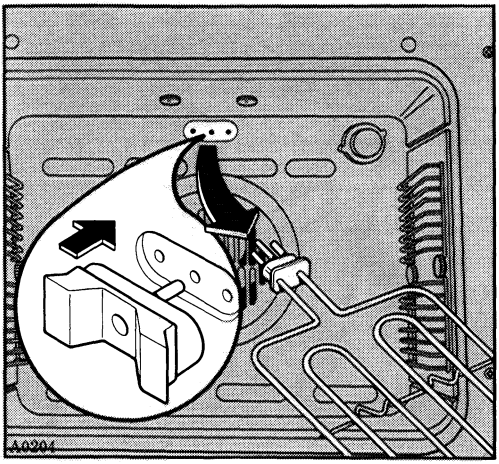


Fig. 14

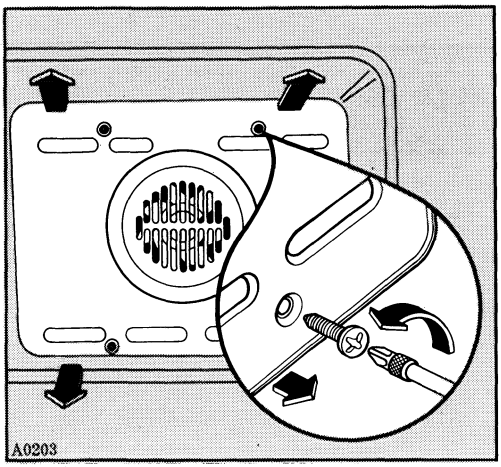


Fig. 15

Removing the grease filter (Fig. 11)

To remove the filter, proceed as follows:

pull up the protruding tongue and then pull the filter outwards, removing it from the rear panel.

To remove and clean the oven panels

If any build-up of deposit appears on the oven lining panels they should be removed for a more thorough cleaning.

To do this:

Remove the bottom drip tray, unscrew the ring nuts securing the side grilles (Fig. 12), remove the grilles and then remove the side panels after sliding them out of their retaining pins (Fig. 13).
Pull out the grill heater (Fig. 14) and the top panel.

Warning

Before removing the back panel the oven must be disconnected and the safety plug put into the grill socket (Fig. 14).
To remove the back panel use a screwdriver (Fig. 15). This is a good opportunity to clean the back of the rear panel. When using an oven aerosol never spray in the direction of the fan or against the thermostat sensor.

Replacing appliance components

Prior to undertaking any maintenance work or replacing the oven lamp or grill heating element, be sure to disconnect the appliance from the electric supply.

Replacing the oven light

Unscrew the ring nuts securing the right side grille (Fig. 12). Remove the grille and then remove the right side panel after sliding it out of its retaining pins. Prise the glass protection off as shown in Fig. 16.
Replace the bulb with a new one suitable for high temperature (300°C) and having the following technical features: 240V, 50Hz, 300°C, E14, 3 x 15W.

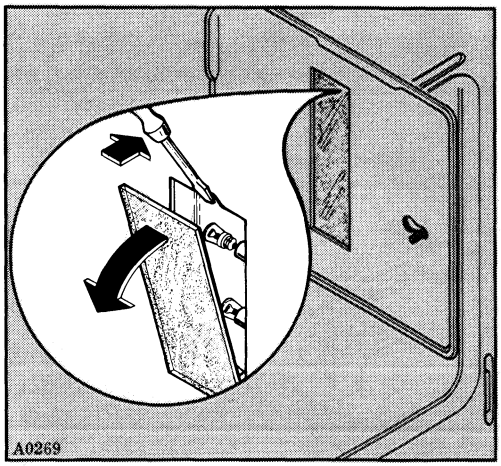


Fig. 16

Important

When re-fitting the glass protection be sure the smooth surface is on the outside of the lampholder.

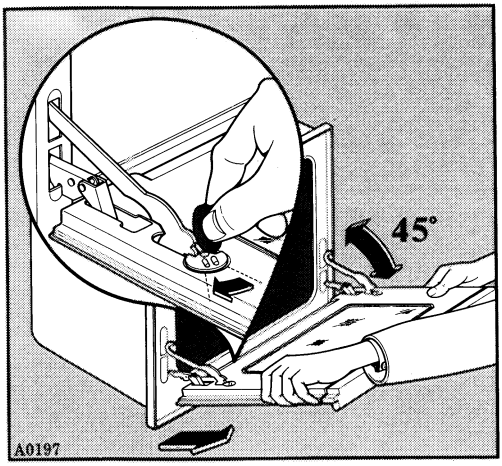


Fig. 17

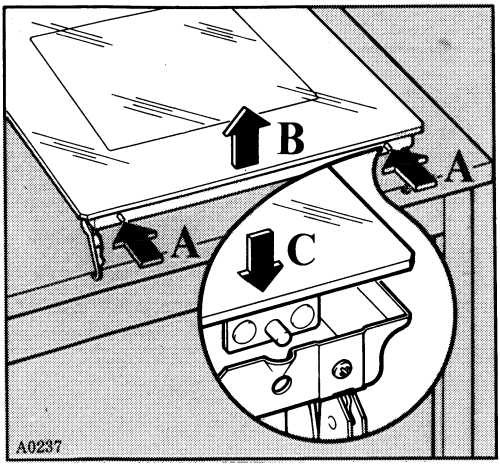


Fig. 18

Cleaning the oven door

To ensure thorough cleaning of the oven door it is advisable to dismantle it as follows:

Open the door as far as it will go; turn the key that secures it through a 45° turn (Fig. 17), using a screwdriver or a coin.
Slide off the door (Fig. 17) and lay it down on a flat horizontal surface; press thoroughly down the appropriate spring loaded catches (A - Fig. 18), lift slightly up the glass (B - Fig. 18) and remove it by pulling it forwards.
After having cleaned the door reassemble the glass (C - Fig. 18), lift up hooks provided under the hinges and fit them in the oven bottom slots.
Reassemble the door, carrying out above operations in the reverse order.

What happens if something goes wrong

Power cuts

Should the electricity supply fail for any reason remember to reset the electronic clock to the right time when the power is resumed.
If the cooker does not come on when cooking manually, first check that the programmer is set for manual (push-button «C» depressed).
If this is as it should be and the oven still does not come on:

check that it is plugged in properly;

check that the socket switch and/or the switch from the supply to the oven are ON;

replace the fuse in the plug, with another of the appropriate rating and check that this plug has been wired up properly;

check that the socket, when present, is supplying power - do this by plugging in another appliance that is known to be working properly;

check that the fuse in the fuse box is intact.

If, after all these checks, the oven still does not work, send for your local Zanussi network service centre listed in the telephone directory.
It helps to jot down the name and address and telephone number in the space below.

ZANUSSI GUARANTEE CONDITIONS

This guarantee is in addition to your statutory and other legal rights which will not be excluded or in any way diminished by the return of the enclosed card.

We, IAZ International (UK) Ltd, guarantee that if within twelve months of the date of the purchase, this ZANUSSI appliance or any part thereof is proved to be defective by reason only of faulty workmanship or materials we will at our option repair or replace the same FREE OF ANY CHARGE for labour, materials or carriage on condition that:

- The appliance has been correctly installed and used only on the electricity supply stated on rating plate.
- The appliance has been used for normal domestic purposes and in accordance with the manufacturer's operating and maintenance instructions.
- The appliance has not been serviced, maintained, repaired, taken apart or tampered with by any person not authorised by us.
- The appliance is still in the possession of the original purchaser.
- Any appliance or defective part replaced shall become our property.

This guarantee does not cover any damage caused during transportation or the replacement of any light bulbs or removable parts of glass or plastic.

Should you require service on your Zanussi appliance consult the enclosed list for your nearest network centre. If the product is under first year guarantee then you will be required to produce proof of date of purchase to the engineer. If it is under 5 year cover then you must show your cover card to the engineer.

Please ensure that the enclosed pre-addressed card is stamped, completed in full and forwarded to IAZ International (UK) Ltd, to enable the guarantee to be recorded. Also complete the space below as your own record of the guarantee.

GUARANTEE RECORD

Appliance purchased from _____ on _____

Guarantee card no _____ Model no _____

Serial no _____ (These details may be taken from your Guarantee Record Card)

Your name _____

Address _____

_____

27296-9140 - 9101112/86